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(54) Title: MEAT MARINADE COMPRISING FAT AND PROTEIN

(57) Abstract: This invention relates to a process for improving the texture and juiciness of a meat product intended for cooking, among others of those intended for frying. In particular, the invention relates to a novel marinade for improving the tenderness and mouthfeel of a meat product. Provided is a meat marinade comprising a fat and a protein wherein said fat is present in an amount of about 0.1 -25 percent by weight (w%) of the marinade, preferably 0.3-20 w%, more preferably 0.5-10 w%, and wherein said protein is present in an amount of about 0.05 -10 percent by weight (w%) of the marinade, preferably 0.8 - 6 w%, more preferably 1-5 w%. Said marinade may comprise a fat- and protein-containing dairy product, such as cooking cream. Also provided is a method for improving the tenderness of a meat product, comprising marinating said meat product with a marinade according to the invention.